

USE AND CARE / INSTALLATION GUIDE



precision series Rangetop



THE ART OF PRECISION™

A SPECIAL MESSAGE TO OUR CUSTOMERS

Dear Valued Customer,

Congratulations on making a smart choice! You have joined an elite group of cooking enthusiasts who demand only the very best from their appliances. A Capital Cooking appliance promises years of enjoyment and maximum pleasure, allowing cooks everywhere to create culinary memories that last a lifetime.

Because of the unique features found in our appliances, we urge you to read this manual thoroughly before installation and use. And please *retain this manual for future reference*; it is an invaluable guide to help you better understand your Capital Cooking appliance.

Since your satisfaction is our topmost priority, please feel free to contact our service experts. You may reach us toll free at 866.402.4600, or dial the factory direct at 562.903-1168. You can fax us a list of your concerns, comments, and/or compliments at 562.903-1167, or drop us an email at customerservice@capital-cooking.com. Feel free to also write us at 13211 East Florence Ave. Santa Fe Springs, CA 90670.

Our products are proudly designed and manufactured in America, and we trust that our strict adherence to the highest quality assurance standards will provide you with years of trouble free, gourmet cooking.

Happy Cooking!

Capital Cooking Test Kitchen Specialists



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CERTIFIED FOR USA AND CANADA

PRECISION FEATURES

PRECISION GAS RANGETOPS FEATURES/BENEFITS:

POWER-FLO™ BURNERS

These versatile burners are the most advanced burners available in the industry. They allow simmering from 140 degrees to a powerful 19,000 BTUs. Not only are they powerful, but they are energy efficient, and *environmentally conscious*. The Power-Flo™ burners use LESS gas at higher BTUs, thus saving on precious natural resources, while delivering astounding levels of power and control.



POWER-WOK BURNER

Our incredibly powerful wok burner generates 30,000 BTUs. A cast iron, porcelain coated two piece wok grate allows you to accommodate a variety of Wok sizes or stock pots.



INFRA-Q™: (FOR GSCR AND GRT MODELS ONLY)

Now you can have true restaurant quality steaks and seared Ahi in the comfort of your own kitchen. Capital's exclusive Infra-Q™ infrared-BBQ Grill system utilizes 18,000 BTUs and sears up to 1800 degrees, while allowing you the control to safely cook vegetables, and fish all on the same burner. Features our exclusive Tru-Side™ grates that help reduce flare-ups, and channel grease away from the burner.



THERMO-GRIDDLE™

Our solid stainless steel thermostatically controlled griddle plate gives you price control over the griddle area. From 18,000 BTUs on 12"



griddle sections and 30,000 BTUs on 24" griddle sections, our griddle plates provide precise control and performance. And it will never rust! Guaranteed!

STAY-KOOL™ KNOBS

Our restaurant grade, die cast chrome plated metal knobs feature bold red graphics for easy readings of settings, and plastic inserts that stay cooler to the touch when using your range. (Available in Black or Red.)



POWER-FLO™ WOK SECTION

With 25,000 BTU's of "ancient Chinese wisdom" the GRT305 produces the intense searing heat necessary for the perfect stir-fry cuisine. The continuous grate pattern features Capital's exclusive central reversible wok grate, with wok pan finger positions which perfectly accommodate large or small woks. Or simply reverse the wok grate and utilize pots up to 12-1/2" inches in diameter. Whether it's stockpots, fry pans or woks, the GRT305 allows you to cook more, and better, without sacrificing space.



WARNINGS!

WARNING! If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Do not touch any electrical switch
- Do not use any phone in your building
- Immediately call your gas supplier from a neighbors phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system test pressures in excess of 5 psi (35 kpa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal or less than 5 psi (35 kpa).

WARNING! Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF.

IMPORTANT! Installation must conform with local codes or, in the absence of local codes, with the National fuel Gas Code, ANSI Z223.1/NFPA 54.

- Smother flames with a close fitting lid, or any metal tray.
- Turn OFF the burner. Be careful to prevent burns. If the flames do not extinguish, immediately evacuate and call the fire department.
- NEVER pick up a flaming pan. By doing so, you may be burned.

- DO NOT use water or a wet dishcloth on fire. A violent steam explosion will result. Use a fire extinguisher only if:
 - You have CLASS ABC extinguisher and you know how to operate it.
 - The fire is small and contained in the area where it started.
 - The fire department has been called.
 - You can fight the fire with your back to the exit.

FOR YOUR SAFETY! If You Smell Gas:

Shut off gas to the appliance. Extinguish any open flames. If odor persists, immediately call your gas supplier.

This appliance was designed for ease of installation and operation. However, we recommend that you read all sections of this manual before beginning installation and that your range is installed by an approved gas installation technician capable of reviewing and performing the manufacturers installation checklist included in your information packet.

The installation of appliances assigned for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety and Safety Standard, Title 24 CFR, Part 3280 or, when such standard is not applicable, the Standard for Manufactured Home Installations, ANSI/NCSBCS A225.1, or with local codes as applicable.

The installation of appliances designed for Recreation Park Trailers must conform with state or other codes or, in the absence of such codes, with the standard for Recreational Park Trailers, ANSI A119.5.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National

Electrical Code, ANSI/NFPA 70

WARNING! If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death. Please read the installation, operating and maintenance instructions thoroughly before use.

CAUTION! When connecting the unit to propane gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the range. The pressure of the gas supplied to the appliance must not exceed 14" (34.57 mB) water column from the propane gas tank to the pressure regulator.

CAUTION! Do not store or use gasoline or any other flammable liquids in the vicinity of this or any other appliance.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE!

PLEASE NOTE:

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

SAFETY PRACTICES / ELECTRICAL, GENERAL

ELECTRICAL SAFETY:

Electrical Requirements and Grounding Instructions

CAUTION: ALL MODELS

IN CASE OF AN ELECTRICAL FAILURE

If for any reason a gas control knob is turned ON and there is no electric power to operate the electronic igniters on the range burners, turn OFF the gas control knob and wait 5 minutes for the gas to dissipate before lighting the range burner manually.

To light the burners, carefully hold a lighted match to the burner ports and turn the gas control knob to HI. During a power failure, you can manually light the standard range burners only, but each must be lit with a match.

WARNING! Do not under any circumstances cut or remove the separate ground wire or the third (ground) prong from the power cord plug.

PLEASE READ CAREFULLY:

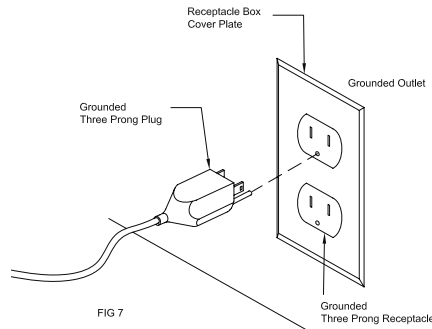
All Rangetop models require an electrical circuit rated at 120 Volts, 60 HZ, 15 AMPS. For personal safety, this appliance must be connected to a properly grounded and polarized electrical power supply. Always disconnect the electrical plug from the wall receptacle before servicing this unit. See Installation Instructions for electrical requirements and grounding instructions.

It is the personal responsibility and obligation of you, the user, to have this appliance connected to the electrical power supply in accordance with the National Electrical Code and/or applicable local codes and ordinances by a qualified electrician.

*It is recommended that a dedicated circuit servicing this appliance be provided.

GENERAL SAFETY:

Your new rangetop has been designed to be a safe, reliable appliance when properly used and



maintained. If not properly used, it could be dangerous. Read ALL the instructions in this Use and Care Guide carefully before using this range.

WARNING! These precautions will reduce the risk of burns, electric shock, fire, and injury to persons. Use extreme care when using this restaurant caliber rangetop as this appliance provides intense heat and can increase accident potential.

- Safety precautions must be followed when using any kitchen appliance.
- Insure proper installation and servicing. Follow the installation instructions provided with this product. Have the rangetop installed and grounded by a qualified technician.
- Have the installer show you where the gas supply shut off valve is located so that you know how and where to turn off the gas to the range.
- If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly tight, you can have a small leak and therefore a smell a faint gas odor. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the "ON" position and a qualified service technician must do this.

- In the event a burner goes out and gas escapes, open a window or door immediately. DO NOT attempt to use the range until the gas has had time to dissipate. Wait at least 5 minutes before using the range.

- DO NOT repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

- Children SHOULD NOT be left alone or unattended in an area where appliances are in use. They should never be allowed to sit or stand on any part of the appliance.

CAUTION! Do not store items of interest to children above the rangetop or behind it. If children should climb onto the appliance to reach these items, they could be seriously injured.

- NEVER use any part of the rangetop for storage. Flammable materials can catch fire and plastic items may melt or ignite.
- If the rangetop is near a window, be certain the curtains do not blow over or near the rangetop burners, griddle or broiler section; they could catch fire and cause serious injury.
- DO NOT USE WATER ON GREASE FIRES! Turn appliance off and smother fire with baking soda or use a dry chemical or foam-type extinguisher.
- NEVER let clothing, potholders, or other flammable materials come into contact with or too close to any element, burner, or burner grate until it has cooled. Fabric may ignite and result in personal injury.

COOKING SAFETY:

- USE ONLY DRY POTHOLDERS. Moist or damp potholders on hot surfaces may cause burns from the steam. Do not use a towel or other bulky cloth

SAFETY PRACTICES / COOKING

in place of potholders. Do not let potholders touch hot elements, hot burners, or burner grates.

- FOR PERSONAL SAFETY, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- DO NOT use aluminum foil as a shield against food spills or drippings around the burners or control panel area. This could obstruct the flow of combustion and ventilated air. This can damage the finish of the range.

WARNING! This appliance is for cooking! Based on safety considerations, never use the range to warm or heat a room. Such use can damage the range.

- DO NOT TOUCH THE BURNER GRATES OR THE IMMEDIATE SURROUNDING AREAS adjacent to the burners. When in use these areas may become hot enough to cause burns.
- NEVER leave the rangetop unattended when using high flame settings. Boil-overs cause smoking and greasy spills that may ignite. More importantly, if the burner flames are smothered, unburned gas will escape into the room. See inside front cover regarding gas leaks.
- ONLY certain types of glass, heat proof glass-ceramic, ceramic, earthenware or other glazed utensils are suitable for range use. This type of utensil may break with sudden temperature changes. Use only on low or medium heat settings according to the utensil manufacturer's directions.
- DO NOT HEAT UNOPENED FOOD CONTAINERS. A buildup of pressure may cause the container to burst.
- DURING COOKING, set the burner control so that the flame heats only the bottom of the pan and

does not extend beyond the bottom of the pan.

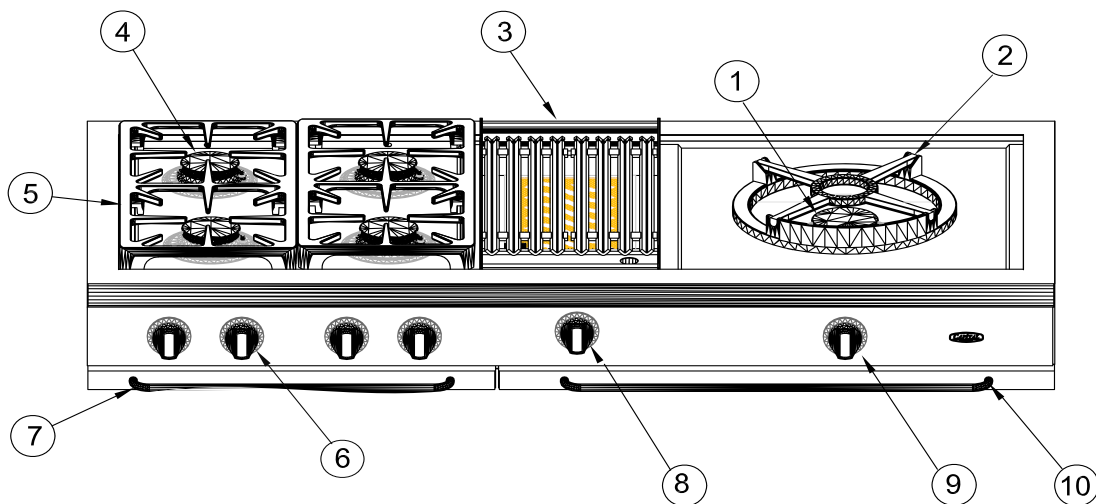
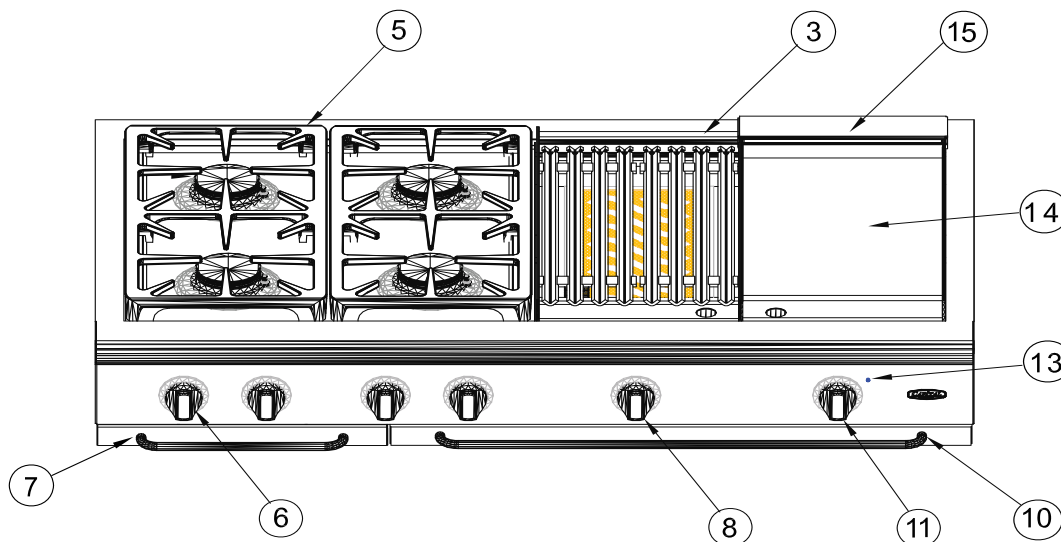
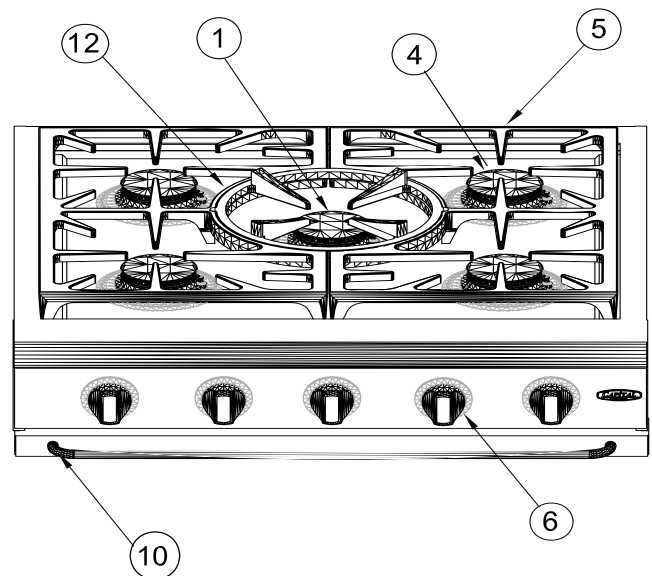
- USE CAUTION to ensure that drafts like those from forced air vents or fans do not blow flammable materials toward the flames or push the flames so that they extend beyond the edges of the pot.
- ALWAYS use utensils that have flat bottoms, large enough to cover the burner. The use of undersized utensils could expose a portion of the flame and may result in ignition of clothing.
- TO MINIMIZE BURNS, ignition of flammable materials and unintentional spills, position handles of utensil inward so that it does not extend over adjacent work areas, cooking areas or the edge of the range.
- HOLD THE HANDLE of the pan to prevent movement of the utensil when stirring food.
- DO NOT USE the Infra-grill™ BBQ top section for cooking excessively fatty meats or products that promote flare-ups.
- GREASE IS FLAMMABLE. Let hot grease to cool before attempting to handle it. Avoid letting grease deposits to collect. Clean after each use.
- KEEP BURNER PORTS CLEAN. This is essential for proper lighting and maintenance of the burners. It is necessary to clean the burner ports when there is a boil over or when the burner does not light though the electronic igniters click.
- CLEAN THE RANGE-TOP SECTION WITH CAUTION. Avoid steam burns; do not use a wet sponge or cloth to clean the range while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- BE SURE ALL RANGETOP CONTROLS ARE TURNED OFF and the range is cool before using any type of aerosol

cleaner on or around the range. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode. Only an authorized service technician should perform Service. Technicians must disconnect the power supply before servicing this unit.

- CLEAN THE VENTILATOR HOOD and filters above the range frequently so grease deposits from cooking vapors do not accumulate on them.
- IN CASE OF FIRE or when intentionally "flaming" liquor or other spirits on the range, follow hood manufacturer's instructions.
- INSTALL A SMOKE DETECTOR in or near the kitchen.
- TURN THE KNOB CONTROL TO OFF if a burner goes out and gas escapes. Open a window or door. DO NOT attempt to use the range until the gas has had time to dissipate.
- In the event that personal clothing catches fire, DROP AND ROLL immediately to extinguish flames.
- DO NOT obstruct the flow of combustion or ventilation air.
- Service should only be performed by a qualified, Factory Authorized Service Technician. Technicians must disconnect the power supply before servicing this unit.

CALIFORNIA PROPOSITION 65 WARNING: The burning of gas cooking fuel generates some by products which are on the list of substances which are known by the State of California to cause Cancer or reproductive harm. California law requires business to warn customers of potential exposure to these substances. To minimize exposure to these substances, always operate this unit according to the instructions contained in this booklet and provide good ventilation to the room when cooking with gas.

RANGETOP PARTS IDENTIFICATION

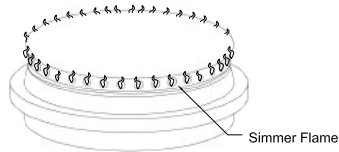


1. Power Flo Wok Burner
2. Cast Iron Wok Grate
3. Infra BBQ
4. Power Flo Standard Burner
5. Cast Iron Burner Grate
6. Burner Control Knob
7. Small Drip Pan Handle
8. Infra BBQ Control Knob
9. Wok Control knob
10. Large Drip Pan Handle
11. Griddle Control Knob
12. Cast Iron Center Wok Grate
13. Indicator Light
14. griddle
15. Griddle Flue Cover

USING THE RANGETOP / POWERFLOW BURNERS

POWER-FLO™ BURNERS

Your new gas rangetop is equipped with the latest in burner technology. The Power-Flo™ burners are



designed for maximum control and the precise use of heat where it matters most. The large top-cap spreads the simmer flame over the bottom of a pot to avoid too much heat being concentrated in the center, thus avoiding burning of delicate sauces. The flame ring at the bottom stabilizes the main ports so as to achieve higher heat and maintain proper combustion of the burners, leading to greater efficiency and no yellow tips. It is always ON when the burner is in use. The burner should never be operated if the cap is not in place.

All the range-top burners have electronic spark ignition to eliminate continuously burning pilots. When the main burner flame is blown out, it will relight.

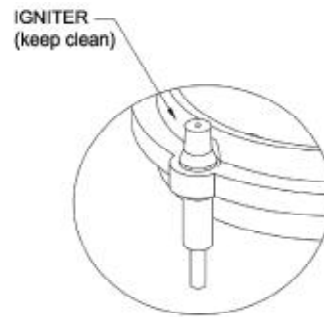
SIMMERING

Your new range-top has exceptionally low simmering capabilities. The large cap serves as a heat diffuser to spread out the heat to avoid having a center hot spot. keep in mind that because of the high heat capacity of the outer burner, and the mass of the burner grates (they retain heat longer than lighter, conventional grates), some foods may continue to cook by retained heat after the burner has been turned off.

When using the simmer, turn the main burner knob down to the simmer position. Should a strong draft or boil over extinguish the simmer flame it will relight automatically as the main burner would.

ELECTRONIC IGNITERS

If a burner does not ignite, listen for the clicking sound. If the burner does not click, TURN OFF BURNER. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, see page 19 "Troubleshooting", "Before calling For Service".



NOTE: If you are using propane gas, a slight pop flash may occur at the burner ports a few seconds after the burner has been turned "off". This "extinction pop" is normal for propane gas.

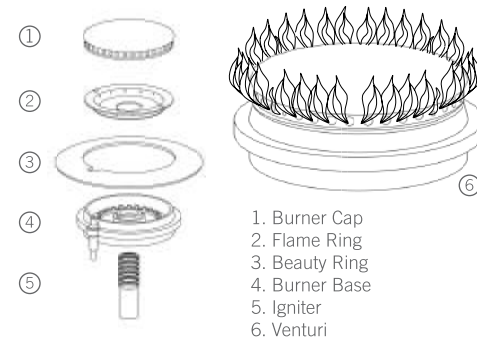
BURNER EFFICIENCY AND FLAME CHARACTERISTICS

It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance of the range-top burners.

The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips.

An improper air-gas mixture may cause either a burner flutter or a yellow tipped flame. A technician should adjust the flame. During initial use, foreign

particles in the gas line, or dust in the air around the appliance may cause an orange flame. This will disappear with use.



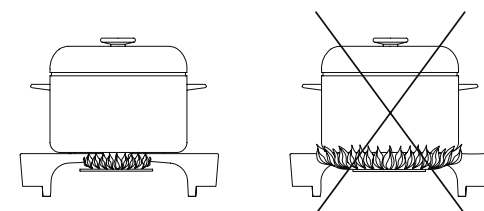
FLAME HEIGHT

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. Following are some basic rules for selecting flame height.

For safety reasons the flame must never extend beyond the bottom of the cooking utensil. Never allow flames to curl up the of the pan.

Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid, a larger flame can be used.

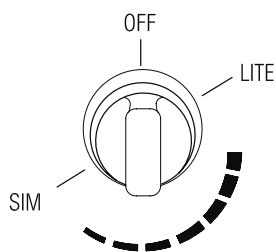
Proper Flame Height



USING THE RANGETOP

BURNER SETTINGS

The rangetop burners have an infinite number of heat setting and there are no fixed positions on the control knobs between HI and SIMMER. To turn the rangetop burner on, push in on the control knob and turn it counterclockwise to the “LITE” position. An audible clicking sound will be heard. When the gas has been ignited by the electronic spark igniter, turn the knob to the desired setting.



Note: If the Igniter continues to click after the burner has been lit, turn the knob to a setting other than LITE, or HI. If the problem still persists, please call our Service Hotline at 866-402-4600.

CAUTION! When turning on any RANGETOP burner, be sure to stop at the “LITE” position before turning the burner to a flame setting for cooking. If the burner is not lit and it is turned beyond the “LITE” position, to HI, MEDIUM, or LO, there will be a burst of flame when the burner does light. This could cause burns or damage to the surrounding counter top.

BURNER GRATES

The burner grates are a heavy cast iron. They were designed in sections to make them easier to remove and clean.

PROPER COOKING UTENSILS

For best results we recommend using Professional Cookware. This type of utensil can be found at your

finer department stores, specialty cooking shops, or restaurant supply stores. If using regular cookware be very careful if pans have plastic handles, as our Power-Flo™ burners can flame up on the outside of the pan and melt or bubble the handles.

THE CONTROL KNOBS

The control knobs are readily associated with the burners they control. The RANGETOP control knobs are labeled and in front of the burners. The oven control is placed slightly higher than the other control knobs. This is due to the physical size of the commercial type thermostats used on the product.

CAUTION!

- Use extreme care when placing the grill components into the grill compartment. Avoid contacting the ceramic igniter that could break, preventing operation of the grill.
- Do not leave the grill unattended while in use.
- Do not use charcoal briquettes, ceramic plates, or coals of any kind.

After removing all packaging materials, check to be certain that the grill components are correctly assembled in the grill box. The grill grates and the burner are assembled in the grill box from the factory.

Note: Your grill racks are constructed from stainless steel and electro-polished to achieve a brilliant finish. After the first use, discoloration will occur. This is natural and unavoidable.

USING THE POWER-FLO™ WOK SECTION

Depending on your model size, your Precision Series Rangetops are equipped with a Power-Flo™ wok burner. On the 36”, 48” and 60” models the BTU rating for this burner is 30,000 BTU's. On the 30” five burner model, the BTU rating is 25,000 BTU's.

Wok cooking, or stir-fry cooking, requires intense, searing heat for cooking. The Power-Flo™ Wok system is perfectly designed to deliver high intense heat, by spreading the flame under the diameter of the wok pan. The flame ring at the bottom stabilizes the main burner ports so as to achieve higher heat and maintain proper combustion of the burners, leading to greater efficiency and no yellow tips. It is always ON when the burner is in use. The burner should never be operated if the cap is not in place.

All the range-top burners have electronic spark ignition to eliminate continuously burning pilots. When the main burner flame is blown out, it will relight.

If a burner does not ignite, listen for the clicking sound. If the burner does not click, TURN OFF BURNER. Check the circuit breaker for a blown fuse or a tripped circuit breaker. If the igniter still fails to operate, please call our customer service department at 1-866-402-4600.

Note: If you using propane gas, a slight pop or flash may occur at the burner ports a few seconds after the burner has been turned “off”. This “extinction pop” is normal for propane gas.

COOKING ON THE INFRA-Q™ (infrared BBQ Grill) FOR GSCR AND GRT ONLY

The burner should light within approximately 5 seconds.

- Preheat the grill for approximately 5 minutes minimum. The hot grill sears the food, sealing in the juices.
- The longer the preheat time, the faster the meat browns and the darker the brand marks.
- Grilling requires high heat for optimum results. High heat is necessary for searing and proper browning. Most foods are cooked at medium heat settings for most of the cooking time. However, when grilling large pieces of meat or

USING THE RANGETOP

poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food through without burning the outside.

- Foods cooked for a long period of time or basted with a sugary marinade may need a lower heat setting near the end of the cooking time.
- After grilling and the food has been removed, turn the knob to HI and burn off any excess grease that may have accumulated on the burner.
- Use a brass wire brush, dipped in hot water, to loosen food particles from the grate.
- When the grill has cooled, clean the drip tray, and compartment.
- If a layer of ash has deposited on the ceramic burner plates, simply brush ash to the back. It will collect into the drip pan tray for safe and easy clean-ups.
- If ash is particularly thick and impedes the airflow of the burner and prevents safe and efficient lighting of the burner, when burner is cool, use a handheld vacuum cleaner and quickly vacuum away the ash.
Note: The Standard BBQ is only available on GCR or Non Self Clean Ranges.

TRU-SIDE™ GRILL RACKS

- The grill racks are double sided, two position grates, constructed of pure stainless steel. Use the concave side (channels up) for meats of higher fat content (Steaks, hamburgers, sausage patties, etc.); use the convex side (channels down) with foods of lesser fat content (fish, vegetables, fruits, etc.)

WARNING! Do not leave the BBQ section unattended while cooking!

HANDLING EXCESSIVE FLARE-UPS

- The intense heat needed for grilling may also cause flare-ups, due to grease and basting sauces dripping on the ceramic burner plates.
- If flare-ups occur, use a long handled spatula to move the food to another area of the grill.
- Should flare-ups become excessive, remove the food from the grill and turn off the burner.
- Excessive flames occur when cooking meat with high fat concentration, i.e. 30% ground beef, untrimmed steaks, lamb chops, etc.
- Be cautious when turning meat over, and never PLOP the meat on the grates.

COOKING ON THE THERMO-GRIDDLE™

Description:

- The built in griddle is made of restaurant quality 3/8" thick stainless steel. This produces a surface with even heat that is easy to clean.
- The griddle has a stainless steel straight tube burner that is lit by a spark igniter. The griddle should light with 4 clicks of the igniter. This eliminates the need for a continuous burning pilot lighter.
- A chopping block is available as an accessory and purchased separately. It is sized to fit on top of the griddle surface when griddle is not in use.

- The burner is rated at 18,000 BTU/HR.

CONTROL KNOB

- The griddle is electronically controlled with temperatures marked on the knob from 150 degrees F to 500 degrees F.
- There are no fixed settings on the knob.

- Press and turn the knob counter-clockwise to the temperature setting.

PREPARING THE GRIDDLE

- The griddle must be level or tilted slightly forward for optimum performance. The griddle should have been leveled during installation.
- PRIOR TO USE, It is NECESSARY to wash the griddle plate with warm soapy water then rinsed with clear water. The griddle may be used without butter, margarine, or oil. However, a very small amount may be used to flavor foods.

COOKING ON THE GRIDDLE

- Check that the grease tray is tucked under the griddle plate overhang.
- Turn the knob to the cooking temperature to preheat the griddle.
- Preheat 5-10 Minutes.
- Add butter, margarine, shortening or oil for more flavor: Add food and cook!

All stainless steel parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Make sure you clean in the DIRECTION OF THE GRAIN and never in circular motions as this may scratch the stainless steel.

WARNING: Be careful cleaning any part of this appliance while hot.

When cleaning this range or range-top:

1. Always use the mildest cleaning procedure first. Some brands of cleaners of the same type are harsher than others, read their directions. A scent or a propellant can make a difference in the product. Read the ingredients. Try on a small area first.

CARE AND MAINTENANCE

2. To avoid marring the surface always rub metal finishes in the direction of the polish (grain) lines. The cleaner will be more effective when used in the direction of the polish lines.
3. Use only clean sponges, soft cloths, paper towels, for cleaning or scouring (Use only soap pads with soap still in them. An empty pad can scratch), as recommended in this section.
4. Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.

NOTE: BRAND NAMES - In this section on cleaning, the use of name brands is intended only to indicate a type of cleaner. This is not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in the local markets and department stores.

RANGETOP

Turn off all the burners and allow the grates to cool before starting to clean the rangetop. If you wipe off any part of the rangetop while it is hot do so carefully as using a wet sponge or cloth can result in steam burns.

BURNER GRATES

When lifting the grates, be careful as they are heavy. Place them on a protected surface, so they won't scratch the surface they are laid on.

The burner grates are matte porcelain enamel over cast iron. When cool they may be placed in the dishwasher, or wipe while on the rangetop using hot soapy water, then rinsed and wiped dry. The burner grates will not rust as they are matte porcelain enamel on both sides for durability.

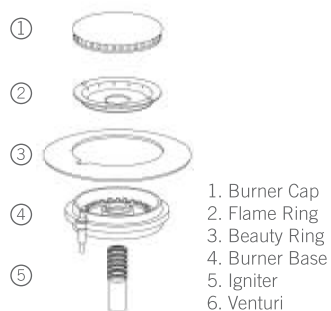
The occasional use of mild abrasive cleaners such as Bon-Ami®, Soft Scrub®. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.

The porcelain may pop off the edge of the grates due to rapid temperature change when the burners are turned on. Do not be concerned as this does not result in the deterioration of the grates. The cast iron soon darkens to blend with the porcelain enamel. Be careful when wiping an area where the porcelain has popped off, as the edges may be sharp.

BURNERS

For proper lighting and performance keep the burners clean. It is necessary to clean the burners if they do not light even through the igniter clicks, if there has been a severe boil over, or when the flame does not burn blue.

Be certain all burner knobs are in the OFF position before attempting to clean the burners. The burners have been designed for ease in cleaning. When the grates and burners are cool, remove the grate. The Burner Cap and the Flame Ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The Burner Caps are porcelain enamel, follow the directions on the previous page that were given for the burner grates. A bristle brush can be used to clean out the toothed burner ports, if necessary. Disassembly of the Simmer Ring is not recommended, however, it may become necessary to do so if the ports remain clogged after normal cleaning. If it is necessary to disassemble the Simmer Ring from the Base, remove the Hex Nut



at the top of the Simmer Ring. Clean the Simmer Ring with hot soapy water using a soft wire or plastic bristle brush then dry thoroughly. Re-assemble the parts using the Hex Nut.

After cleaning, it is important to make sure the Locating Notch at the bottom of the Simmer Ring is properly aligned with the corresponding Mark in the Base and that the Locating Marks in the Cap are aligned with the marks in the Ring. Incorrect alignment will produce a potentially dangerous flame and poor burner performance.

IGNITERS

Wipe with a water-dampened cotton swab. Be careful not to damage the igniter. (See illustration).

CONTROL KNOBS - RANGETOP AND OVEN

These are made of die-cast metal with plastic inserts for easier gripping. They can be cleaned in hot, soapy water. To remove the Knobs from the control panel, grasp the knob and pull straight forward. Wash, do not soak. Rinse and dry thoroughly. It is important to replace these knobs on the correct gas valve on the control panel.

LOW BACK, OR HIGH SHELF (IF INSTALLED)

Depending on the model, these are constructed of either all stainless steel or a combination of stainless steel and glass. Use the mildest cleaning procedure first – hot soapy water, rinse and dry. If the panel has food soil remaining, try a general kitchen cleaner, such as Fantastik®, Simple Green®, or Formula 409®. For hard to clean soil use a stainless steel cleaner such as, Bon-Ami®, Cameo®, or Bar Keepers Friend. Apply cleaner with a damp sponge, rinse thoroughly and dry. Always scrub lightly in the direction of the grain. Do not use a steel wool pad, it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper, rubbing in the direction of the grain. After cleaning use a stainless steel polish, such as Stainless Steel Magic®.

CARE AND MAINTENANCE / LOCATING THE RATING PLATE

If the rear top burner are used extensively on high it is possible for the vertical stainless steel panel to discolor from the burner heat. This discoloration can be removed by using Revere Ware Stainless Steel Cleaner.

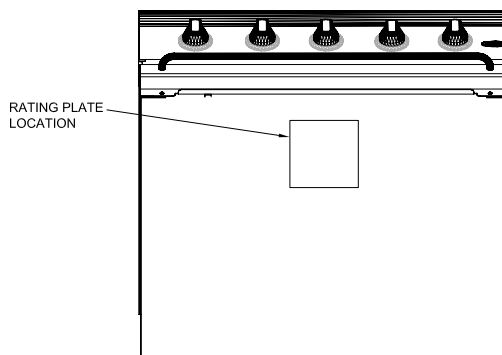
Chrome cleaners, such as Soft Scrub®, Cameo or Bar Keepers Friend can be applied with a damp sponge following package directions. Rinse and dry. Powdered cleaners such as Bon-Ami® or Comet are applied with a damp sponge or cloth, rubbed lightly, rinsed and dried. Harsh Cleaners which are commercial oven cleaners, such as Easy Off® or Dow can be used on the racks. However, some commercial oven cleaner's cause darkening and discoloration. Test the cleaner on a small part of the rack and check for any discoloration before cleaning the entire rack. Allow to stand for 15 to 20 minutes. Rinse thoroughly and dry.

POWER FAILURE

To light the sealed top burners, turn the control knob to "lite" hold a lighted match to the port ring. After the flame is burning all the way around the burner, adjust the flame to the desired height. It is necessary to light each burner individually. Do not light more than one burner at a time.

LOCATING RATING PLATE**SERIAL #, MODEL # AND VERIFYING GAS TYPE**

The rating plate contains necessary information regarding your range. It provides the model #, serial # and verifies the gas type and BTU input ratings for each burner of your appliance. When calling for service, please have this information at hand. The rating plate is located on the underside of the Rangetop. It is best to record the information in a convenient place for future reference prior to installing the unit.



TROUBLESHOOTING

RANGE-TOPS

<u>PROBLEM</u>	<u>POSSIBLE CAUSE</u>	<u>PROPOSED SOLUTION</u>
Range non-functional	No electricity or gas supply	Turn on gas supply valve
		Check circuit breakers
	Technical	Call for authorized service
One or more burners will not light	No electricity	Check circuit breakers
	No gas	Check gas supply at wall
	Wrong gas type	Verify gas type
	Burners are dirty	Clean burners
	Burners are mis-aligned	Align and reassemble burners
	Water in burner(s)	Dis-assemble and dry burners
	Dirty electrode(s)	Clean burner electrode
	Technical	Call for authorized service
Incorrect flame/ sooty burner flame	Too large or small	Verify gas type
	Mis-aligned burner assembly	Realign and re-assemble burner assembly
BBQ-GRILL doesn't light	No Electricity	Check circuit breaker
	No gas	Check gas supply at wall
	Burner is dirty	Clean burner

INSTALLATION INSTRUCTIONS

PRECISION SERIES Rangetops

RANGETOP MODELS:

GRT30 (5, 2W, 4Q, 4G)

GRT36 (6, 4W, 4Q, 4G)

GRT48 (8, 4W, 4G, 6Q, 6G, 4QG)

GRT 60 (4QG, 4QW, 4GW, 6W, 6G, 6QG)

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IMPORTANT INFORMATION

PLEASE READ ENTIRE INSTRUCTIONS BEFORE PROCEEDING.

WARNING! If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Do not touch any electrical switch
- Do not use any phone in your building
- Immediately call your gas supplier from a neighbors phone. Follow the gas supplier's instructions.
- If you can not reach your gas supplier, call the fire department.

IMPORTANT: Save these instructions for the Local Gas Inspector's use.

INSTALLER: Please leave these Installation Instructions with the unit for the owner.

OWNER: Please retain these instructions for future reference.

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 5 psi (35 kPa).

The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 5 psi (35 kPa).

WARNING! Disconnect Power before installing. Before turning power ON, be sure that all controls are in the OFF position.

IMPORTANT! Installation must conform with local codes.

IMPORTANT INSTALLATION INSTRUCTIONS INTRODUCTION

Capital's PRECISION Series Gas Rangetops are tested and approved in accordance with ANSI Z21.1b-2003/ CGA IR 58, 1995, Household Cooking Appliances. It is **STRONGLY RECOMMENDED** that this appliance be installed in conjunction with a suitable overhead VENT HOOD. Due to the high heat output of this unit, particular attention should be paid to the hood and ductwork installation to assure it meets local building codes.

NOTE: Local building codes vary. Cabinet storage above the unit should be avoided to prevent the risk of accidental fire or burns.

In the commonwealth of massachusetts, gas connection must be performed by a licensed plumber or gas fitter.

IMPORTANT! Installation, electrical connections, grounding and gas connections must comply with all applicable codes. In the absence of local codes, the unit should be installed in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54-CURRENT ISSUE and National Electrical Code ANSI/NFPA70-CURRENT ISSUE.

Be sure the unit being installed is set up for the type of gas supplied. The appliance shipped from the factory is set for Natural Gas or LP (Propane), depending on the specific model ordered.

ENSURE THAT THE RANGETOP IS COMPATIBLE WITH GAS SUPPLY AT THE INSTALLATION SITE BEFORE PROCEEDING FURTHER. Contact the unit to the dealer if it is not set for the proper gas supply available at the installation site.

IMPORTANT! A back guard must be utilized when there is less than 12" horizontal clearance between combustible materials and the back edge of the rangetop. The Capital PRECISION SERIES Low Back or High Shelf must be ordered separately and installed at the rear of the rangetop.

GAS SUPPLY

NATURAL GAS: 5-inch water column.

PROPANE GAS: 10-inch water column.

ELECTRIC POWER SUPPLY

GRT30 Models – 120 VAC, 60 HZ, 1 PH., 15 Amp Circuit

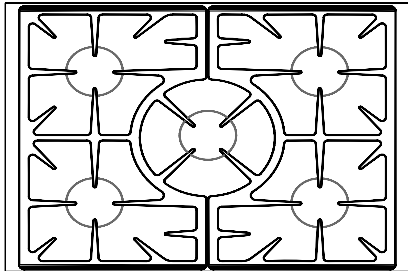
GRT36 Models – 120 VAC, 60 HZ, 1 PH., 15 Amp Circuit

GRT48 Models – 120 VAC, 60 HZ, 1 PH., 15 Amp Circuit

GRT60 Models – 120 VAC, 60 HZ, 1 PH, 15 Amp

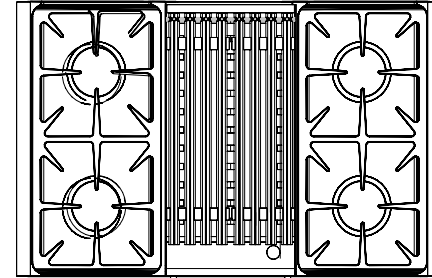
30" ALL MODELS

GRT305- 5 Burner Gas RangeTop

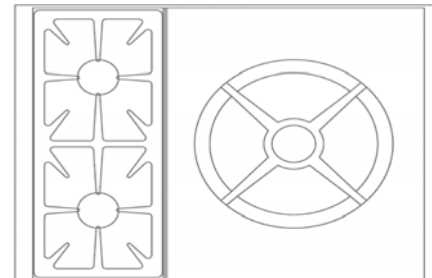


Notes: Models GRT304Q - GRT304W - GRT304G
15K BTU Power-Flo Burners 25K BTU Power Wok
15K BTU 9" Griddle 15K BTU 9" InfraBBQ

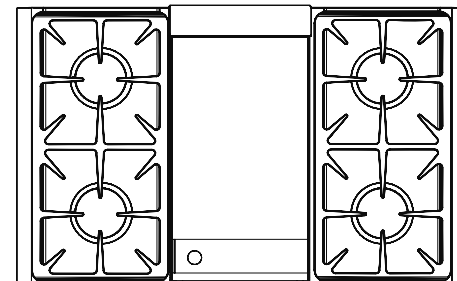
GRT304Q- 4 Burner Gas RangeTop W/9" InfraBBQ



GRT302W - 2 Burner Gas RangeTop W/Wok



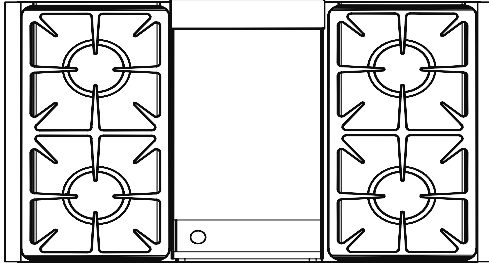
GRT304G- 4 Burner Gas RangeTop W/9" Griddle



In the commonwealth of massachusetts, gas connection must be performed by a licensed plumber or gas fitter

36" ALL MODELS

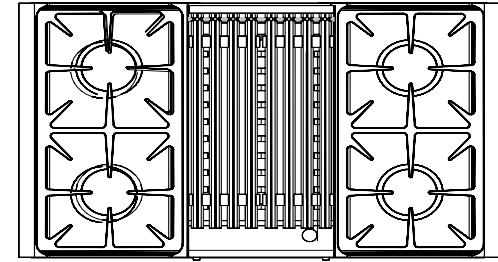
GRT364G- 4 Burner Gas RangeTop W/12" Griddle



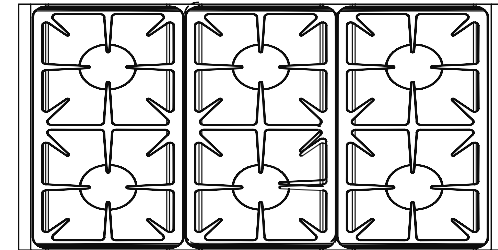
Note: *19K BTU Power-Flo Burners • 30K BTU Power-Wok •
 18K BTU 12" Infra-BBQ •
 18K BTU 12" Thermo-Griddle * 18K BTU 12" Tru-Q SS BBQ-Grill

And 15K BTU Only on Model GRT364W

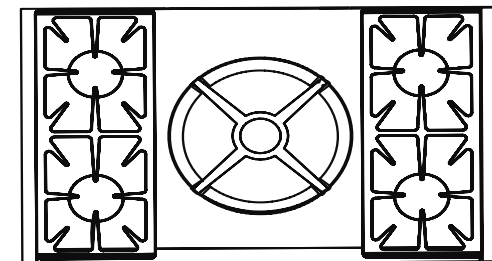
GRT364Q- 4 Burner Gas RangeTop W/12" InfraBBQ



GRT364 - 6 Burner Gas RangeTop

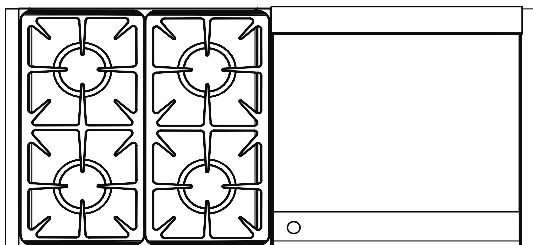


GRT364W - 4 Burner Gas RangeTop W/Power Wok

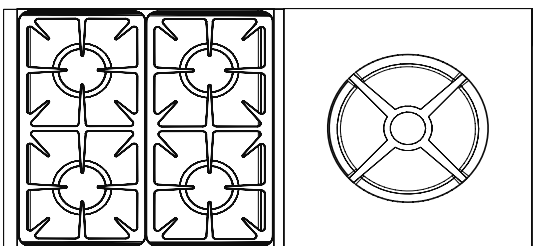


48" ALL MODELS

GRT484G-- 4 Burner Gas RangeTop W/24" Griddle

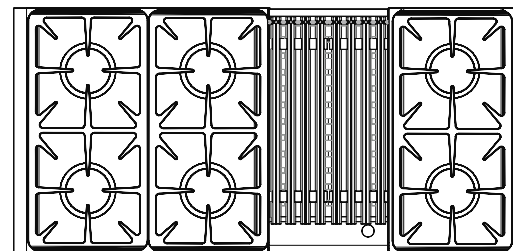


GRT484G-- 4 Burner Gas RangeTop W/24" Wok

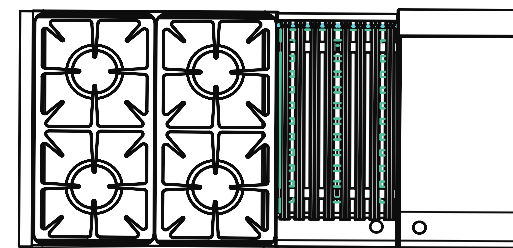


Note: *19K BTU Power-Flo Burners • 30K BTU Power-Wok •
 30K BTU 24" Thermo-Griddle • 18K BTU 12" Infra-BBQ •
 18K BTU 12" Thermo-Griddle * 18K BTU 12" Tru-Q SS BBQ-Grill

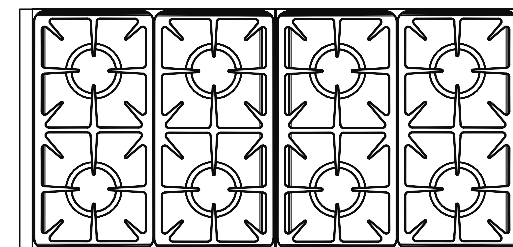
GRT486Q-- 6 Burner Gas RangeTop W/12" InfraBBQ



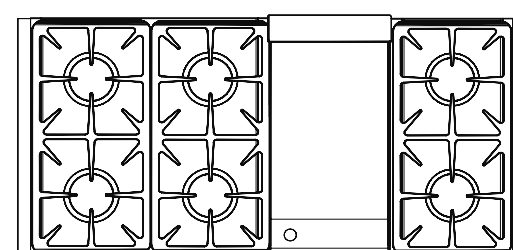
GRT484GQ--4 Burner Gas RangeTop W/12" Griddle + InfraBBQ



GRT488-- 8 Burner Gas RangeTop

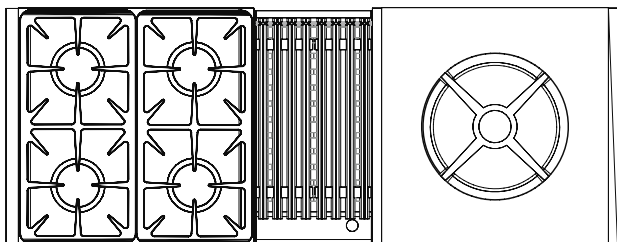


GRT486G-- 6 Burner Gas RangeTop W/12" Griddle

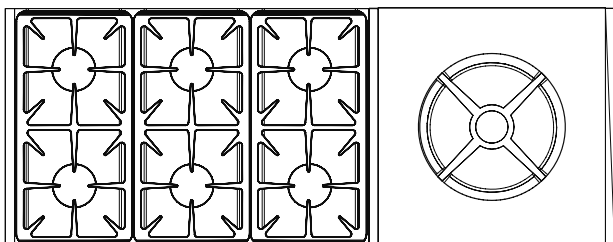


60" ALL MODELS

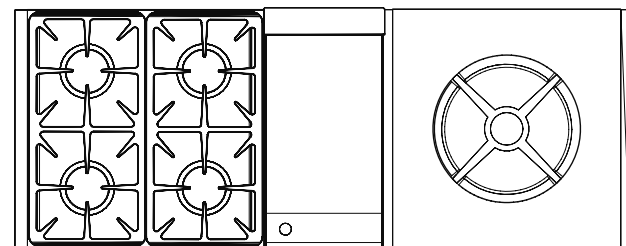
GRT604QW--4 Burner Gas RangeTop W/12" InfaBBQ + 24" Wok



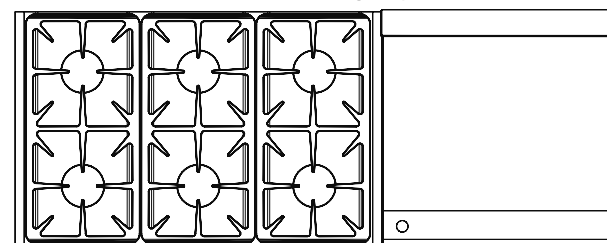
GRT606W--6 Burner Gas RangeTop w/24" Wok



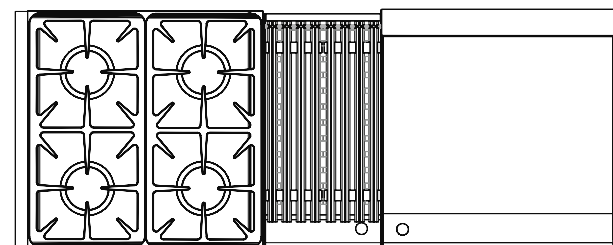
GRT604GW--4 Burner Gas RangeTop W/12" Griddle + 24" Wok



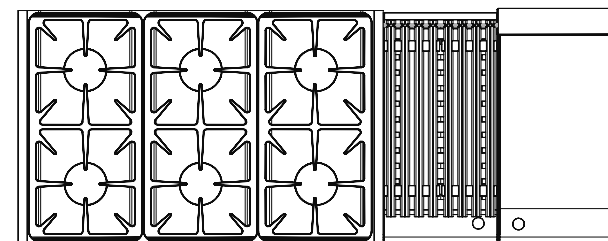
GRT606G--6 Burner Gas RangeTop w/24" Griddle



GRT604QG--4 Burner Gas RangeTop w/12" InfaBBQ + 24" Griddle



GRT606QG--6 Burner Gas RangeTop w/12" InfaBBQ + 12" Griddle



**Note: *19K BTU Power-Flo Burners • 30K BTU Power-Wok •
30K BTU 24" Thermo-Griddle • 18K BTU 12" Infa-BBQ •
18K BTU 12" Thermo-Griddle * 18K BTU 12" Tru-Q SS BBQ-Grill**

STEP 1:
PLACING THE RANGE TOP
CAUTION:

Proper equipment and adequate manpower must be used in moving the range
Try to avoid personal injury or damage to the unit and other property.

The range-tops have the following approximate shipping weights.

30" = 160 pounds
36" = 180 pounds
48" = 240 pounds
60" = 400 pounds

Visually inspect the unit for concealed shipping damage or missing parts upon opening the packaging. If damaged or missing parts are detected, immediately report it to the dealer.

After removal of the packaging materials, it is recommended that the grates be removed from the unit to facilitate handling and prevent damage. This will reduce the weight of the unit by approximately 20 pounds.

The Range-top should be moved as close as possible to its final location. Prior to unpacking and lifting of the unit, electrical and gas connections should be made based upon the provided installation instructions (pgs.. 23-24) before the range-top is placed into its final position.

VENTILATION REQUIREMENTS

STEP 2: VENTILATION REQUIREMENTS

It is strongly recommended that a suitable exhaust hood be installed above the rangetop. Downdraft ventilation should NOT be used.

1. SELECT HOOD AND BLOWER MODELS:

For wall installations, the hood width must, at a minimum, equal the width of the rangetop's cooking surface. Where space permits, a hood larger in width than the cooking surface may be desirable for improved ventilation performance.

CAUTION: Ventilation hoods and blowers are designed for use with single wall ducting. However, some local building codes or inspectors may require double wall ducting. Consult local building codes and/or local agencies, before starting, to assure that hood and duct installation will meet local requirements.

Hood blower speeds should be variable to reduce noise and loss of heated or air-conditioned household air when maximum ventilation is not required. Normally the maximum blower speed is only required when using the grill section.

VENTILATION UNIT	STANDARD COUNTER INSTALLATION RECOMMENDATIONS
HOOD	(24" DEEP X UNIT WIDTH)
BLOWER CFM's	
60" RANGETOP = 1200 CFM	
48" RANGETOP = 1200 CFM	
36" RANGETOP = 1200 CFM	
30" RANGETOP = 600 CFM	

2. HOOD PLACEMENT:

For best smoke elimination, the lower edge of the hood should be installed a minimum of 30" to a maximum of 36" above the rangetop cooking surface.

If the cabinetry contains any combustible materials (i.e. wood covering), it must be a minimum of 40" above the cooking surface.

STEP 3: CABINET PREPARATION

1. The Rangetop is a built in unit. If the unit is to be placed adjacent to cabinets, the clearances shown in fig. 1 are required. The same clearances apply to island installations, except for the overhead cabinets, which must have a space wide enough to accept a suitable flared island hood, as indicated in fig. 1.

2. The maximum depth of overhead cabinets installed on either side of the hood is 13".

3. A 36-inch minimum clearance is required between the top of the rangetop and the bottom of an unprotected cabinet. A 30-inch minimum distance is necessary when the bottom of the wood or metal cabinet is protected by not less than 1/4 inch of a flame retardant material covered with no less than No. 28 MSG Sheet Steel, 0.015-inch (0.4 mm) thick stainless steel, 0.024-inch (0.6 mm) aluminum, or 0.020 inch (0.5 mm) thick copper. Flame retardant materials bear the mark:

UNDERWRITERS LABORATORIES INC.

Classified Mineral and Fiber Boards

Surface Burning Characteristics

Followed by the flame spread and smoke ratings. These designations are shown as "FHC (Flame Spread/Smoke Developed)." Materials with "O" flame spread ratings are flame retardant. Local codes may allow other flame spread ratings.

4. Any openings in the wall behind the range and in the floor under the rangetop must be sealed.

5. When there is less than a 12" horizontal clearance between combustible material and the back edge of the rangetop above the cooking surface, a Capital Low Back or High Shelf backguard must be installed (see Fig. 2A).

6. Always keep appliance clear and free from combustible materials, gasoline, and other flammable vapors and liquids.

7. Models with open Infrared BBQ-Grill, noncombustible material is to be installed on the underside of a cabinet located above the broiler section or unit in accordance with local codes, or in the absence of local codes, with the National Fuel Gas code, ANSI Z223.1/NFPA 54.

WARNING: DO NOT obstruct the flow of combustion and ventilation air to the unit.

PLEASE NOTE:

In the Commonwealth of Massachusetts, gas connection must be performed by a licensed plumber or licensed gas fitter.

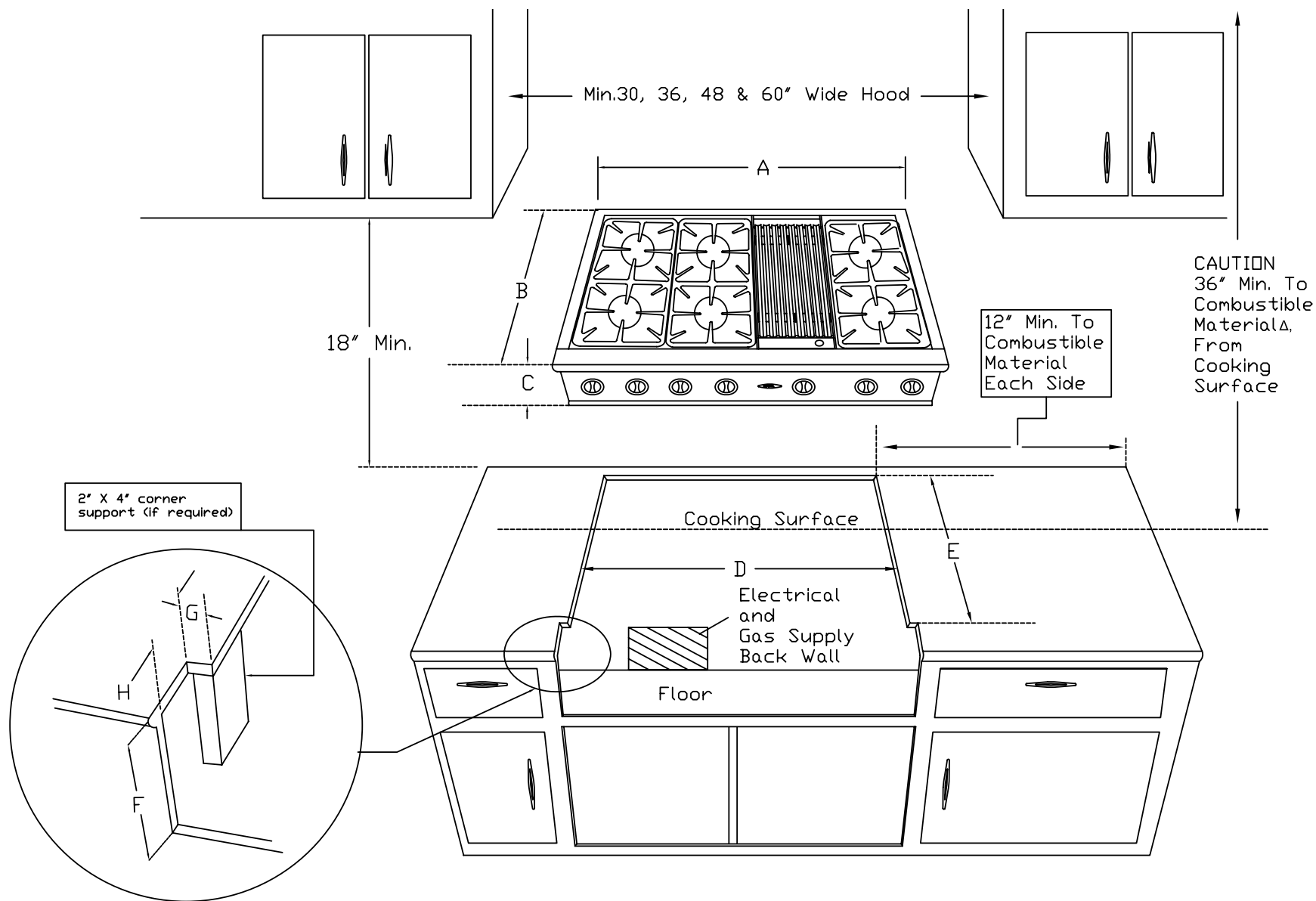
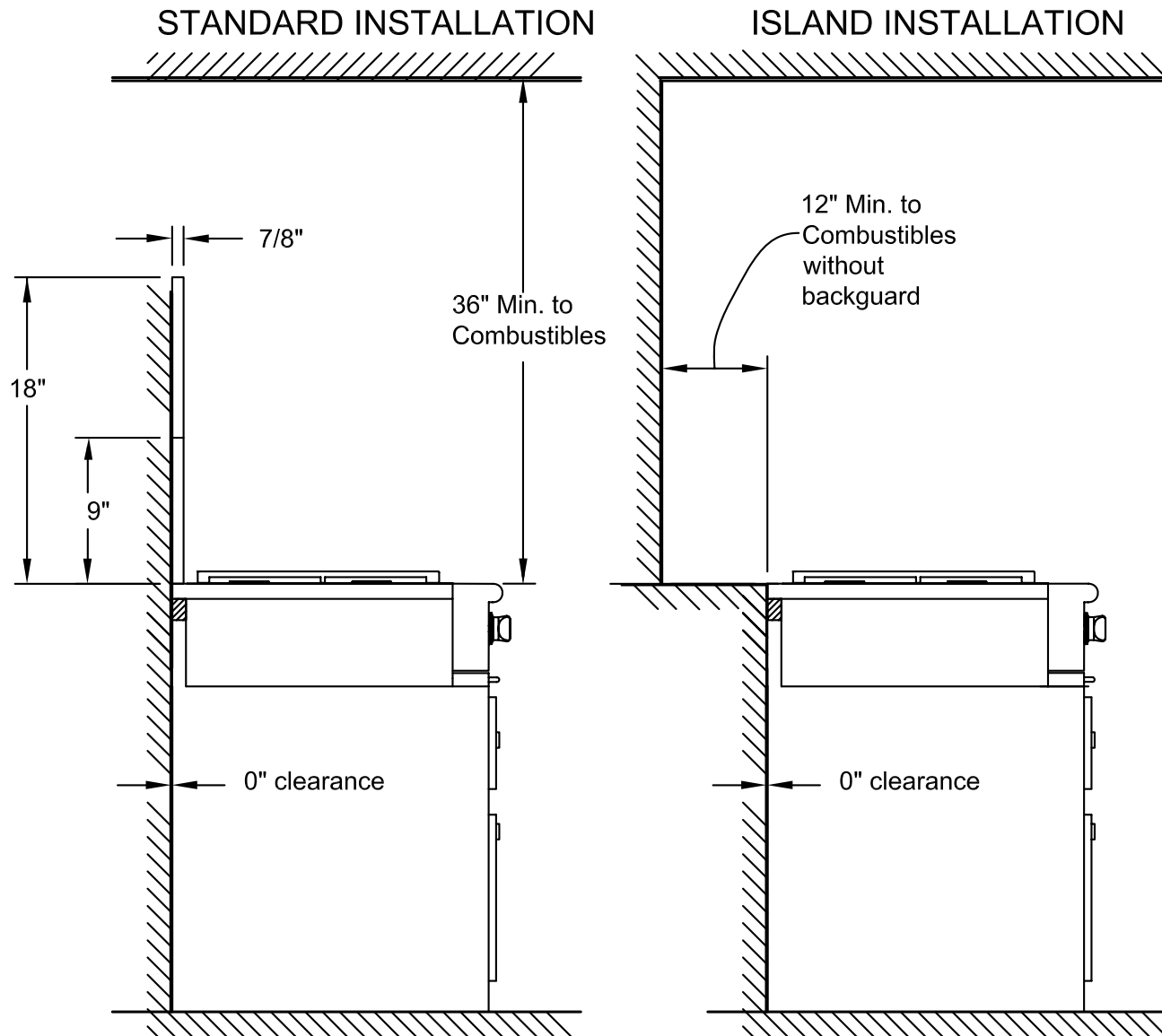


FIG 1

MODELS	A	B	C	D	E	F	G	H
GRT 30 Models	29-7/8	26-5/8	8-5/16	28-15/16	23-1/8	7-1/2	1/2	2-1/2
GRT 36 Models	35-7/8	26-5/8	8-5/16	34-15/16	23-1/8	7-1/2	1/2	2-1/2
GRT 48 Models	47-7/8	26-5/8	8-5/16	46-15/16	23-1/8	7-1/2	1/2	2-1/2
GRT 60 Models	59-7/8	26-5/8	8-5/16	58-15/16	23-1/8	7-1/2	1/2	2-1/2

FIG 2A Side View:



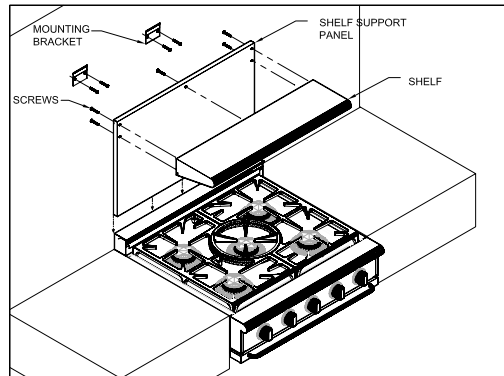
INSTALLATION INSTRUCTIONS

WALL MOUNT BACKGUARD INSTALLATION

- Secure the back guard (19" High Shelf, or 9" Low Back) directly on the wall behind range and above the factory installed island trim. DO NOT REMOVE the island trim. It is necessary for proper venting of the oven gases/heat.

BACKGUARD MOUNTING: WALL MOUNT HIGH SHELF

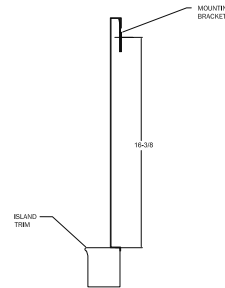
- First measure from top of island trim to 16 3/8" to what will be the center of the mounting brackets. (see Fig 1)



- Secure both brackets to the wall using the screws included.
- Attach the shelf to the shelf support panels with supplied screws.
- Slide shelf into position and over brackets.

BACKGUARD MOUNTING: WALL MOUNT LOW BACK

- First measure from top of island trim to 16 3/8" to what will be the center of the mounting brackets. (see Fig 1)
- Secure both brackets to the wall using the screws included.



- Slide shelf into position and over brackets.

ELECTRICAL SUPPLY, ALL RANGETOPS

Installation of All Precision rangetops must be planned so that the rough-in of the junction box for the receptacle or conduit connection allows for maximum clearance to the rear of the unit.

This is especially critical if the junction box in the wall will be directly behind the junction box of the unit when the unit is installed. To minimize binding when the unit is connected to the receptacle or junction box, orient the receptacle or conduit connector, and slide back into position.

POWER REQUIREMENTS:

New Electrical rating:

- 30" Rangetop = 120V 15 AMP 60 HZ
- 36" Rangetop = 120V 15 AMP 60 HZ
- 48" Rangetop = 120V 15 AMP 60 HZ
- 60" Rangetop = 120V 15 AMP 60 HZ

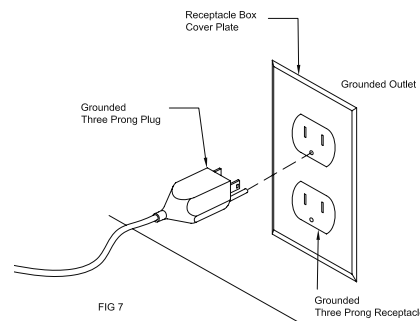
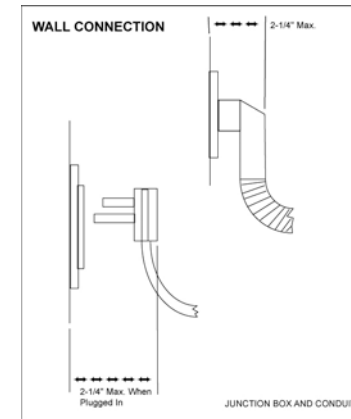


FIG 7



CAUTION! Disconnect the electrical supply cord from the wall outlet before servicing the range. Follow all governing codes and ordinances when grounding. In the absence of codes follow the National Electrical Codes ANSI / NFPA No. 70 (current issue).

GROUNDING METHOD

The rangetop is factory fitted with a power supply and cord with a three-prong grounding plug. It must be plugged into a matching grounding type receptacle connected to a correctly polarized 120 Volt circuit. If the circuit does not have a grounding type receptacle, it is the responsibility of the installer to have the existing receptacle changed to a properly grounded and polarized receptacle in accordance with all applicable local codes and ordinances. The receptacle replacement shall be in accordance with the national Electrical Code.

WARNING! The third prong **SHOULD NOT**, under any circumstances, be cut or removed!

STEP 5: GAS CONNECTION AND HOOK-UP

Verify the type of gas being used at the installation site matches the gas type of the rangetop. As shipped from the factory, units are configured for

GAS HOOK-UP / TESTING AND ADJUSTMENTS

use with Natural Gas or Propane (LP). Make certain the rangetop matches the type of gas available at this location.

For installation of the appliance at high altitude, please consult your local gas company for their recommendation of the correct orifice sizes and any other necessary adjustments that will provide proper gas combustion at specified altitudes.

NOTE: Capital DOES NOT supply rangetops to match varying altitudes. Orifices to adjust for combustion for differing altitudes may be purchased through Capital Cooking Equipment by calling our Parts Department at 1-866-402-4600, or email us at customerservice@capital-cooking.com.

CAUTION! When connecting unit to Propane (LP) gas, make certain the propane tank is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with the appliance. The pressure of the gas supplied to the appliance regulator must not exceed 14" (37 mb) water column.

NATURAL GAS REQUIREMENTS:

- Inlet Connection: 1/2" N.P.T.
- Min. 5/8" Dia. Flex Line.
- Supply pressure: 5" W.C.

PROPANE (LP) GAS REQUIREMENTS:

- Inlet Connection: 1/2" N.P.T.
- Min. 5/8" Dia. Flex Line.
- Supply Pressure: 10" W.C.
- A Regulator is required at the LP source to provide a minimum 10" W.C. pressure to the range regulator.

HOOK UP

- A manual shut off valve must be installed external to the rangetop in an accessible location from the front for shutting off the gas supply when required.

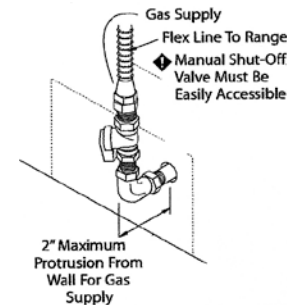
- The supply line MUST NOT protrude beyond the back of the range.
- Ensure that the gas supply is turned OFF at the external shut-off valve before connecting the range.
- The gas supply connection must be made by an experienced technician and in accordance with local codes or ordinances. In the absence of local codes or ordinances, please refer to National Fuel Gas Code ANSI Z223.1 / NFPA54-Current Issue.
- The rangetop is supplied with its own pressure regulator that has been permanently mounted with the range body.
- Use 5/8" diameter flex line to connect between the gas supply and the appliance manifold pipe, which exists at the upper left rear of the appliance. The appliance manifold pipe connection is 1/2". Use caution to avoid crimping the 5/8" flex line.
- NOTE: the flex line for the gas supply must be metal and approved by an approved certifying agency (AGA, CGA, CSA, UL or CUL). NEVER use a hose made of rubber or other synthetic material as the heat may cause the hose to melt and develop leaks, thus causing fires, physical and property damage.
- Always use pipe dope or Teflon ® tape on the pipe threads, and be careful not to apply excessive pressure when tightening the fittings.
- Leak testing of the appliance shall be in accordance with the manufacturer's instructions.
- Turn on gas and check supply line connections for leaks using a soap solution. **Do not use a flame of any sort to test for leaks.**

CAUTION! The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5kPa.).

The Appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of the system at test pressures in excess of 1/2 psig (3.5kPa.).

When checking the manifold gas pressure, the inlet pressure to the regulator should be at least 5.0".

DO NOT attempt any adjustment of the pressure regulator.



TESTING AND ADJUSTMENTS

Install any loose components, such as burner caps and grates, oven racks that may have been removed earlier to facilitate moving the appliance. Be certain that burner caps seat properly into the alignment slots in the burner bases. Before testing operation of the appliance, verify that the unit and the gas supply have been carefully checked for leaks and that the unit has been connected to the electrical power supply. Turn the manual gas shut-off valve to the open position. Check the operation of the sealed gas burners and grill by pushing and turning each knob counterclockwise to "HI". The burner igniters will click until the flame ignites.

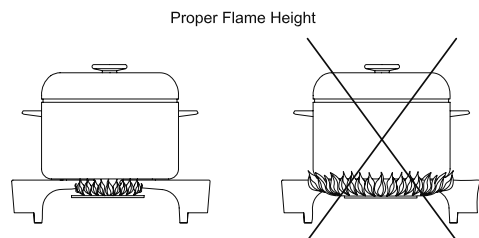
Burner flames should be BLUE and stable with no yellow tips, excessive noise, or lifting of the flame from the burner. If any of these conditions exist, check that the air shutter (grill and griddle only) or burner ports are not blocked or clogged. Remove any blockages that exist. If the flame is too yellow, indicating insufficient air, adjust the shutter counterclockwise to increase air inlet (grill and griddle only).

The sealed top burner flames should be approximately 1" to 1-1/4" High.

CAUTION! A qualified technician must make burner adjustments at the time of installation. Improper or lack of adjustments may cause harmful by-products or void your warranty!

NOTE: NO air shutter adjustment is necessary or possible with the sealed top burners.

NOTE: If the sealed burners do not ignite and there is NO clicking sound, turn OFF the gas and check for tripped circuit breakers, blown fuse or wire connection to the igniter.



INSTALLER CHECKLIST

FINAL CHECKLIST

- ☐ Placement of unit
- ☐ Specified clearances maintained to cabinet surfaces
- ☐ Unit Level – front to back – side to side
- ☐ Burner caps positioned properly on sealed burner bases
- ☐ All packing materials removed
- ☐ Back guard attached (if horizontal clearance to combustible materials behind cooking surface is less than 12")

GAS SUPPLY

- ☐ Connection: 1/2" NPT with a minimum of 5/8" diameter flex line
- ☐ The appliance is connected only to the type of gas for which it is certified for use
- ☐ Manual gas shut-off valve installed in an accessible location (without requiring removal of range)
- ☐ Unit tested and free of gas leaks
- ☐ Gas supply pressure does not exceed 14" (37 mb) W.C.

ELECTRICAL

- ☐ Receptacle with correct over current protection is provided for service cord connection
- ☐ Proper ground connection
- ☐ Proper polarity at receptacle
- ☐ Kick panel in place and 3 screws secure.

OPERATION

- ☐ All internal packing materials removed. Check below grates and grill pans
- ☐ If used on Propane gas, verify that the propane gas supply is equipped with its own high-pressure regulator in addition to the pressure regulator supplied with appliance.

POST-INSTALL CHECK

- ☐ Burner caps properly seated into burner bases.
- ☐ Grill Components properly seated (not all models).
- ☐ Bezels centered on burner knobs and knobs turn freely.
- ☐ Each burner lights satisfactorily, both individually and with other burners operating
- ☐ Air shutter adjustment for proper flame made for Grill and Griddle sections.
- ☐ Griddle is level and does not rock.
- ☐ Burner grates correctly positioned, level and do not rock.

Note to Customer:

Please make sure installer Initials each item on this checklist, explains each item before leaving.

SERVICE AND WARRANTY INFO

SERVICE INFORMATION

If none of the above has occurred, contact our customer service department at 1-866-402-4600.

Before you call for service, please have the following information available:

- Model #
- Serial #
- Date of Installation
- Copy of Receipt or Invoice
- A brief description of the problem

Your satisfaction is our top priority. If the problem persists, or is not resolved to your satisfaction by our service consultant, please write to us or fax us a letter at:

Capital Cooking Equipment, Inc.

Attn: Customer Service Manager
13211 E. Florence Ave
Santa Fe Springs, CA
90670
USA

Fax #: 562-903-1167

Email: customerservice@capital-cooking.com

ONE (1) year full parts and labor warranty covers entire product against manufacturing defects.

TWO (2) years Limited warranty covers Radiant System and Infra-Red Burners.

FIVE (5) years Limited warranty covers all stainless steel parts and stainless steel Grill Burner provided the grill is used under normal house-hold conditions.

WILL PAY FOR:

All repair labor and parts found to be defective due to material or workmanship for One (1) full year "IN HOME" warranty. This does not apply if the unit was subjected to other than normal household use. An Authorized Factory Agent must provide service during normal working hours. No charges will be made for repair or replacement at the location of original installation. No charges will be made for defective factory parts returned pre-paid, through the dealer, and claimed within the warranty period. All claims, regardless of warranty or non-warranty must be documented with photos and detailed description and/or narrative of the problem and submitted to Capital's service department.

Replacement of parts will be freight prepaid by Capital and shipped regular ground. Any requests for other than standard ground shipments must be paid by customer. The company will not be liable for additional transportation costs, labor cost, taxes or export/import duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from failure to follow manufacturer's instructions or local codes where the appliance has been tempered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties, expressed or implied and all other obligations or liability in connection with the sale of this product.

WILL NOT PAY FOR:

- Installation or start-up.
- Shipping damage that is not a direct result of packaging (for example freight handling).
- Service by an unauthorized agency.
- Use of unauthorized parts.
- Service during hours other than normal working hours.
- Improper installation.
- Service visit to teach you how to operate the appliance, correct the installation, reset circuit breakers or replace fuses.
- Repair other than normal household use.
- Damage caused by accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Unit(s) installed in non-residential applications.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations. This warranty is for products purchased and retained in the 50 States of the U.S.A, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period. This warranty gives you the specific legal rights. You may also have other rights, which vary from State to State.

13211 E. Florence Ave. Santa Fe Springs, CA 90670.
Toll Free: 866-402-4600
Main: 562-903-1168
Fax: 562-903-1167
Email: customerservice@capital-cooking.com
Website: www.capital-cooking.com.

THE ART OF PRECISION™



CERTIFIED FOR USA AND CANADA



ALL SPECIFICATIONS ARE FOR PLANNING PURPOSES ONLY. REFER TO INSTALLATION INSTRUCTIONS AND CONSULT YOUR COUNTERTOP SUPPLIER PRIOR TO MAKING COUNTER OPENING. IF YOU HAVE ANY QUESTIONS, PLEASE CALL US AT 866-402-4600 PRIOR TO CUTTING ANY OPENINGS. CONSULT WITH A HEATING AND VENTILATING ENGINEER FOR YOUR SPECIFIC VENTILATION REQUIREMENTS. FOR THE MOST UP TO DATE USE AND CARE AND INSTALLATION INSTRUCTIONS CONTACT CAPITAL COOKING EQUIPMENT, INC. INDICATING THE MODEL #.

DUE TO ONGOING PRODUCT IMPROVEMENTS, WE RESERVE THE RIGHT TO CHANGE THESE SPECIFICATIONS, OR DESIGNS WITHOUT NOTICE.